

# DESSERT MENU



## DESSERT

### Warm Valrhona chocolate cake

Peanut butter centre, burnt milk ice cream and salted caramel sauce 9

### Custard tart

Nutmeg, black currant compote and hibiscus sorbet 8

### Apple Mille-feuille

Caramel apple, cinnamon bavaois, calvados sorbet and raisin gel 8

### Warm carrot cake

Yoghurt sphere, ginger carrot puree, orange segments, mascarpone ice cream 7

### Selection of ice creams – three scoops 6

Vanilla | Strawberry | Chocolate | Rum & Raisin

### Selection of sorbets – three scoops 6

Raspberry | Mango | Lemon | Coconut

## CHEESES

**Stilton | Taleggio | Gorgonzola | Pecorino | Oxford Isis | Wookey Hole**

Served with Celery, Chutney & Crackers. Three cheeses 7 | Five cheeses 11

## SWEET & PORT

	100ml	Btl
<b>Pedro Ximénez</b> Candado, Valdespino (37.5cl)	6.75	25
<b>Sauternes</b> Chateau Delmond	7.9	49
<b>Ruby Port</b> Corney & Barrow, Portugal	4.5	28
<b>Tawny Port</b> 10 Years, Corney & Barrow, Portugal	6.75	37
<b>Grahams Fine White Port</b> Portugal	7.25	

## HOT DRINKS

**Tea** 3.5  
English Breakfast, Earl Grey  
**Fruit Tea** 3.5  
Peppermint, Berry, Green, Chamomile  
**Americano** 3  
**Flat White** 3.75  
**Cappuccino** 3.75  
**Latte** 3.75  
**Espresso** 2.2  
**Double Espresso** 3.2

## DIGESTIFS

**Irish Coffee** 6.85  
**Brandy Alexander** 10.5  
**Espresso Martini** 10.5  
**White Russian** 10.5  
**Grasshopper** 10.5  
**Old Fashioned** 10.5  
**Grappa** 4.10  
**Limoncello** 3.85

A Discretionary 10% will be added to your bill - If you have any questions regarding allergens please ask a member of staff

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.